

LUNCH  
DINNER  
BRUNCH

# THE BRYANT

RESTAURANT & BAR

ALL DAY  
EVERYDAY

**SPINACH & ARTICHOKE DIP** 22  
salsa, homemade tortilla chips

## STARTERS

FRENCH ONION SOUP	19
CHICKEN NOODLE SOUP	14
YELLOW FIN TUNA TARTARE*	29
white soy, avocado	
FRIED CALAMARI lemon garlic aioli, marinara	25
TRUFFLE MAC & CHEESE	24
KOBE BEEF HOT DOG wrapped in puff pastry	26
BURRATA tomatoes, arugula, aged balsamic	23
CLAMS OREGANATA	22
GRILLED OCTOPUS	29
MUSSELS tomato or thai coconut	28
HOMEMADE MEATBALLS fresh ricotta	21
LOBSTER TRUFFLE MAC & CHEESE	35
BAJA FISH TACO	22
blackened seabass, mango, cilantro, red onion, sriracha mayo	
TUNA TACO	25
blackened tuna, mango, cilantro, red onion, sriracha mayo	

## PIZZA

MARGHERITA tomato, basil, fresh mozzarella	24
ROBIOLA truffle oil	32
PROSCIUTTO fontina cheese, arugula	30
MUSHROOM tomato, fresh mozzarella, mushroom	29
MEATBALL jalapeño, tomato, fontina	31

## SALADS

MIXED GREEN SALAD tomato, cucumber, onion	16
TOMATO & ONION	16
CAESAR SALAD*	20
romaine hearts, croutons, classic dressing	
ICEBERG WEDGE	21
tomato, bacon, creamy maytag bleu cheese dressing	
APPLE PEAR SALAD	22
mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	
BEET SALAD	23
red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	
BRYANT SALAD	28
shrimp, bacon, stringbeans, roasted peppers, tomato, onion, hard boiled egg, avocado, lettuce, vinaigrette	

## BIG SALADS

THE BEVERLY	30
chopped, grilled chicken, romaine, tomatoes, avocado, hard boiled egg, beets, bacon, cheddar, balsamic vinaigrette	
CHINESE CHICKEN SALAD	32
napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, red peppers, crispy wonton, sesame ginger dressing	
JUMBO LUMP CRAB SALAD	35
tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	
AHI TUNA POKE BOWL*	35
steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	

**HOMEMADE DONUTS** 15  
cinnamon sugar with vanilla and Nutella sauces

## PASTRIES

PLAIN CROISSANT	6
CHOCOLATE CROISSANT	7

## ORGANIC EGGS

FARM EGGS*	18
2 eggs any style, home fries	
OMELETTE*	22
3 eggs + choice of 3 fillings: ham, bacon, peppers, tomato, spinach, mushroom, onion, fine herbs and cheese	
AVOCADO TOAST*	22
2 eggs any style, country bread, baby lettuces, chili flakes	
EGGS BENEDICT*	24
poached eggs, ham, hollandaise on English muffin, homefries	
SMOKED SALMON BENEDICT*	26
poached eggs, smoked salmon, hollandaise on English muffin, homefries	
BENEDICT FLORENTINE*	24
poached eggs, spinach, hollandaise on English muffin, homefries	
LOBSTER BENEDICT*	32
poached eggs, lobster, arugula, hollandaise on English muffin, homefries	
HUEVOS RANCHEROS*	22
black beans, queso fresco, salsa verde	
EGG SANDWICH CROISSANT*	21
manchego cheese, bacon, shaved brussels, sriracha	
BRUNCH BURGER*	29
prime-aged blend, fried egg, bacon, brioche bun	
STEAK & EGGS*	39
7 oz. New York sirloin steak, 2 eggs any style	

## BRUNCH SPECIALS

STEEL CUT IRISH OATMEAL	14
dried fruits and brown sugar	
HOME MADE GRANOLA	16
organic yogurt and fresh berries	
SMOKED SALMON PLATE	28
toasted bagel, cream cheese, tomato, red onion, capers	
CHALLAH FRENCH TOAST	23
BUTTERMILK PANCAKES	21
Vermont butter, maple syrup	
BANANA NUTELLA PANCAKES	23
sliced almonds, bananas, nutella, maple syrup	
BLUEBERRY PANCAKES	22
blueberries, butter, maple syrup	
LEMON RICOTTA PANCAKES	23
whipped cream, berries, maple syrup	
BELGIAN WAFFLES	22
whipped cream and berries	
CHICKEN AND WAFFLES	26
fried chicken and Mike's Hot Honey	
BREAKFAST MARKET BOWL*	23
egg, farro salad (roasted sweet potatoes, dried cranberries, sunflower seeds, lemon vinaigrette) grilled zucchini, roasted tomatoes, arugula, julienne carrots, shredded red cabbage	

## SPECIALTIES

### CHICKEN

GRILLED CHICKEN PAILLARD	31
arugula, tomatoes, shaved parmesan	
PAN-ROASTED CHICKEN	37
spinach, mashed potatoes	
CHICKEN PARMIGIANA	36
breaded chicken cutlet, tomato sauce, cheese	

### PASTA

SPAGHETTI & MEATBALLS	29
PARPARDELLE BOLOGNESE	33
six hour braise of veal, pork, beef, fresh ricotta	
SPICY RIGATONI	32

### FISH

PAN ROASTED SALMON*	39
french lentils, tomatoes	
SEARED CHATHAM HALIBUT	46
asparagus, mushrooms, beurre blanc	
STUFFED SHRIMP	48
jumbo shrimp stuffed with fresh crabmeat	
GRILLED FILET OF BRANZINO	39
with rice and spinach	
TWIN MAINE LOBSTER TAIL	MP

## BURGERS & SANDWICHES

served with french fries

BLACK LABEL BURGER*	27
prime-aged blend, brioche bun, choice of cheese	
THE BRYANT BURGER*	29
black label prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun	
HOUSE-MADE VEGGIE BURGER	26
our signature blend, jack cheese, soy glaze	
GRILLED CHICKEN CLUB	26
triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	
FAMOUS FRENCH DIP*	32
baguette, garlic aioli mayo, au jus	
TUNA BLT*	36
seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	
SLICED STEAK SANDWICH	39
filet mignon, sautéed onion, gruyère	

## FRENCH FRIES

HOME MADE FRENCH FRIES	12
SWEET POTATO FRIES	14
chipotle sauce	
TRUFFLE FRIES	15

## BRUNCH SIDES

AVOCADO TOAST	11
SAUSAGE	11
BACON	12
HOME FRIES	10
SPINACH	12
BROCCOLI	12

# THE BRYANT

## RESTAURANT & BAR

### WINES

#### BY THE GLASS

##### SPARKLING

Sparkling Pointe Rosé  
"Topaz Imperial" North Fork, LI 16

Zonin Prosecco Veneto, IT N/V 15

##### WHITE

Ca' del Doge Pinot Grigio  
Venezie, IT 15

Taonga Sauvignon Blanc  
Marlborough, NZ 16

The Seeker Riesling  
Mosel, DE 14

Artesa Carneros Chardonnay  
Napa, CA 16

DAOU Chardonnay  
Paso Robles, CA 19

Château de Sancerre  
Loire Valley, FR 19

##### ROSÉ

Château Minuty "M de Minuty"  
Cotes de Provence, FR 16

##### RED

Septima Malbec  
Mendoza, AR 15

Urgency Pinot Noir  
California 16

St. Francis Merlot  
Sonoma County, CA 15

Château Croix-Mouton  
Bordeaux, FR 17

Mercer Bros.  
Cabernet Sauvignon  
Washington State 17

The Hess Collection  
"Maverick Ranches" Cabernet  
Paso Robles, CA 19

Super Tuscan Argiano  
Tuscany, IT 20

### BEER

#### BOTTLED

Budweiser 8

Heineken 9

Coors Light 8

Corona 9

Corona Light 9

Beck's 9

Brooklyn Lager 9

Amstel Light 9

Michelob Ultra Light 8

Heineken Zero 9

#### DRAUGHT

Heineken Holland 9

Stella Artois Belgium 9.5

Lagunitas IPA California 9

Samuel Adams Seasonal Boston 9

New Belgium Fat Tire NC 9

Six Point Brewery Double IPA  
Brooklyn 9.5

Brooklyn Brown Ale 9

Blue Moon 9

Dogfish 60 Min IPA 9

Birra Moretti 9

Modelo Especial 9.5

### WINES

#### BY THE BOTTLE

##### SPARKLING

Zonin Prosecco Veneto, IT N/V 35

Moët & Chandon Imperial Rosé  
Epernay, France N/V 135

Veuve Clicquot Brut Yellow Label  
Reims, France N/V 135

Schramsberg Blanc de Blanc North Coast, CA 120

##### CHARDONNAY

St. Francis Sonoma, CA 50

Louis Jadot Chablis "Cellier de la Sabliere"  
Burgundy, FR 70

Rodney Strong "Chalk Hill" Sonoma, CA 60

Frank Family Carneros, CA 90

Rombauer Carneros, CA 100

Newton "Unfiltered" Napa Valley, CA 125

##### SAUVIGNON BLANC

Groth Napa Valley, CA 70

Cakebread Cellars Napa Valley, CA 80

Château de Sancerre Loire Valley, FR 95

Cloudy Bay Marlborough, NZ 85

##### ROSÉ & MORE WHITE WINE

Dr. Kostantin Frank Riesling Semi Dry  
Finger Lakes, NY 15

Castello Ban "San Angelo" Pinot Grigio  
Tuscany, IT 16

Château d'Esclans "Whispering Angel" Rosé  
Cotes de Provence, FR 15

Domaines Ott "Château De Selle" Rosé  
Cotes de Provence, FR 17

Granbazán "Verde" Albarino  
Rias Baixis, ES 17

##### CABERNET SAUVIGNON & BLENDS

Chateau Ste. Michelle Columbia Valley, WA 50

Clos du Bois "Reserve" Alexander Valley, CA 65

Hess Collection "Allomi" Napa Valley, CA 95

Château Lalande Borie Saint Julien, FR 70

Sequoia Grove Napa Valley, CA 130

Groth Napa Valley, CA 145

Jordan Alexander Valley, CA 180

Orin Swift "Papillion" Napa Valley, CA 190

Grgich Hills Napa Valley, CA 175

Caymus Napa Valley, CA 250

##### PINOT NOIR

Domaine Carneros Carneros, CA 95

Louis Jadot, Santenay "Clos de Malte"  
Burgundy, FR 130

Domaine Drouhin Willamette Valley, OR 110

Flowers Sonoma Coast, CA 145

Dumol Russian River, CA 175

##### MORE RED WINE

St. Francis Merlot Sonoma County, CA 50

Sterling Vineyards Merlot Napa Valley, CA 70

Villota Selvanevada Estate Grown Rioja, ES 55

8 Years in the Desert Saint Helena, CA 100

Achaval-Ferrer Malbec Mendoza, AR 55

Tenuta di Nozzole Chianti Classico Riserva  
Tuscany, IT 60

Penfolds Bin 28 Kalimna Shiraz South Australia 65

Castello di Volpaia Chianti Classico Riserva  
Tuscany, IT 115

Gaja Ca' Marcanda Promis Tuscany, IT 135

### COCKTAILS

#### 20

**THE BRYANT MANHATTAN**  
Woodford Reserve Bourbon,  
Carpano Antica Vermouth,  
orange, aromatic bitters

**FIG OLD FASHIONED**  
Michter's US 1 Straight Rye, fig jam,  
aromatic bitters

**BLUE SMASH**  
Brothers Bond Straight Bourbon Whiskey,  
maple syrup, lemon juice

**ESPRESSO MARTINI**  
Stolichnaya Vanilla Vodka, Kahlua, espresso

**HIBISCUS**  
Hangar One Rose Vodka,  
Aperitivo Select, St. Germain  
Elderflower, hibiscus syrup

**THE MULE**  
Tito's Vodka, fresh lime, ginger beer

**PINEAPPLE MARTINI**  
Pineapple infused Stolichnaya Vodka,  
coconut purée, pineapple juice

**BEES KNEES**  
Monkey 47 Gin, fresh lemon juice,  
honey syrup

**POMEGRANATE MARGARITA**  
Casamigos Blanco Tequila, pom juice,  
agave nectar, fresh lime juice

**SWEET HEAT**  
Tanteo Jalapeño Tequila, fresh lime  
juice, agave nectar, raspberries

**LYCHEE MARTINI**  
Stolichnaya Vodka, lychee puree,  
splash of Cassis

**CHILI PASSION**  
Don Q Passion Fruit Rum,  
passion fruit purée, fresh ginger  
orange & cranberry juices

**WHITE NEGRONI**  
Monkey 47 gin, lillet blanc,  
dry vermouth

#### SPARKLING

#### 18

**ELDERFLOWER SPRITZ**  
St. Germain, fresh lemon, mint,  
sparkling wine

**BELLINI**  
Prosecco, peach puree

**MIMOSA**  
Prosecco, fresh orange juice

#### NON-ALCOHOLIC

#### 13

**COCONUT MARTINI**  
fresh coconut puree, coconut milk,  
pineapple juice

**PINEAPPLE MARTINI**  
fresh pineapple puree, pineapple juice,  
splash of grenadine

### SANGRIA

#### BY THE PITCHER

#### 45

**RED SANGRIA**  
Cointreau, red wine, orange juice,  
lemonade, fresh fruit

**WHITE PEACH SANGRIA**  
Stoli Peachik Vodka, white wine,  
Massenez Crème de Pêche,  
fresh lemonade, fresh peaches